AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (Canceled)

2. (Currently Amended) The method according to claim ~~1~~ 21, wherein the coacervating step is followed by hardening of the microcapsules.

3. (Canceled)

4. (Currently Amended) The method according to claim 2, further comprising ~~increasing soluble plant proteins in the microcapsules by~~ adding ~~additional~~ plant protein ~~proteins~~ to the supernatant of step (b) followed by centrifuging the resultant mixture to obtain increased plant protein ~~amounts of plant proteins~~ in the supernatant ~~for mixing with the polyelectrolyte, with optionally repeating of the preceding steps several times if necessary~~.

5. (Currently Amended) The method according to claim 2, wherein the solubilizing in step (a) is carried out at a pH below the isoelectric pH of the ~~at least one~~ plant protein, so that the ~~at least one~~ plant protein ~~can be used as~~ is a cationic polyelectrolyte in the coacervating step.

6. (Currently Amended) The method according to claim 2, wherein the solubilizing in step (a) is carried out at a pH above the isoelectric pH of the ~~at least one~~ plant protein so that the ~~at least one~~ plant protein ~~can be used as~~ is an anionic polyelectrolyte in the coacervating step.

7. (Currently Amended) The method according to claim ~~1~~ 21 , wherein the ~~at least one~~ plant protein is extracted from ~~at least one~~ a plant selected from the group consisting of lupin (genus Lupinus), soybean (genus Glycine), pea (genus Pisum), chickpea (Cicer), alfalfa (Medicago), broad bean (Vicia), lentil (Lens), bean (Phaseolus), rapeseed (Brassica), sunflower (Helianthus) and a cereal.

8. (Currently Amended) The method according to claim 7, wherein the ~~at least one~~ plant protein is extracted from a cereal selected from the group consisting of wheat, maize, barley, malt and oats.

9. (Currently Amended) The method accordingly to claim ~~1~~ 21 , wherein the polyelectrolyte is a cationic polyelectrolyte selected from the group consisting of cationic surfactants, latexes that include a quaternary ammonium, chitosan and plant proteins having a pH below the isoelectric pH of the ~~at least one~~ plant protein.

10. (Currently Amended) The method accordingly to claim ~~1~~ 21, wherein the polyelectrolyte is an anionic polyelectrolyte selected from the group consisting of sodium alginate, gum arabic, polyphosphates, sodium carboxymethylcellulose, carrageenan, xanthan gum and plant proteins having a pH above the isoelectric pH of the ~~at least one~~ plant protein.

11. (Previously Presented) The method according to claim 2, wherein the hardening is carried out by crosslinking with a crosslinking agent.

12. (Previously Presented) The method according to claim 11, wherein the crosslinking agent is selected from the group consisting of dialdehydes and tannins.

13. (Previously Presented) The method according to claim 12, wherein the dialdehyde is glutaraldehyde and the tannin is tannic acid.

14. (Currently amended) The method according to claim 2, wherein~~, when~~ the cationic polyelectrolyte is chitosan, and the hardening agent is ~~carried out using~~ acetic anhydride~~ as hardening agent~~.

15. (Previously Presented) Microcapsules produced by the method of claim 1.

16-20. (Canceled)

21. (New) A method for producing microcapsules of a material comprising:

(a) solubilizing a plant protein in an aqueous medium at pH 2 - 7;

(b) centrifuging the solubilized plant protein to obtain a supernatant and a pellet;

(c) extracting the supernatant and mixing it with an aqueous polyectrolyte solution wherein the polyelectrolyte in the resulting aqueous medium has a charge opposite the plant protein; and

(d) coacervating the supernatant and polyelectrolyte mixture with a material to form a complex coacervate of the plant protein and the polyelectrolyte encapsulating the material.

22. (New) A method for producing microcapsules encapsulating a material comprising:

(a) solubilizing a plant protein in an aqueous medium at pH 2 - 7;

(b) centrifuging the solubilized plant protein to obtain a supernatant and a pellet;

(c) extracting the supernatant and mixing it with an aqueous polyectrolyte solution wherein the polyelectrolyte has a charge opposite the plant protein; and

(d) coacervating the supernatant and polyelectrolyte mixture with a material to form a complex coacervate of the plant protein and the polyelectrolyte encapsulating the material; and

wherein the process is carried out in the absence of organic solvent and an organic acid.

23. (New) The method of claim 22, wherein the coacervating step is followed by hardening of the microcapsules.

24. (New) The method of claim 22, wherein the plant protein is extracted from a plant selected from the group consisting of lupin (genus Lupinus), soybean (genus Glycine), pea (genus Pisum), chickpea (Cicer), alfalfa (Medicago), broad bean (Vicia), lentil (Lens), bean (Phaseolus), rapeseed (Brassica), sunflower (Helianthus), wheat, maize, barley, malt and oats.

25. (New) The method of claim 22, wherein the polyelectrolyte is a cationic polyelectrolyte selected from the group consisting of cationic surfactants, latexes that include a quaternary ammonium, chitosan and plant proteins having a pH below the isoelectric pH of the plant protein.

26. (New) The method accordingly to claim 22, wherein the polyelectrolyte is an anionic polyelectrolyte selected from the group consisting of sodium alginate, gum arabic, polyphosphates, sodium carboxymethylcellulose, carrageenan, xanthan gum and plant proteins having a pH above the isoelectric pH of the plant protein.

27. (New) The method according to claim 23, wherein the hardening is carried out by crosslinking with a crosslinking agent selected from the group consisting of dialdehydes and tannins.